

## PRODUCT SPECIFICATION SHEET

**CODE:** 14771 **TYPE OF PRODUCT:** VARIEGATE

**Name:** VARIEGATO NOCE PECAN

### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

**NAME OF FOOD** Semi-finished paste product with pecan nuts for the preparation of artisanal gelato and pastry products.

**DOSAGE** Dosage to develop the gelato: 100 g product + 1 kg white base.  
For variegating: use as desired.

**HOW TO HANDLE** Handle the product using clean, dry utensils.  
Close the packaging after use removing any possible residue of the product externally.  
Store away from heat sources and do not expose to direct sunlight .

**INGREDIENTS & ALLERGENS**  
(according to Reg. (EU) 1169/2011) vegetable oils (sunflower, palm), sugar, biscuit grains (soft WHEAT flour, sugar, vegetable fats (palm), soft WHEAT bran, glucose syrup, raising agents (sodium bicarbonate), skimmed MILK powder, EGG yolk powder, flavourings), toasted PECAN NUTS 10,0%, caramelized sugar, whole MILK powder, skimmed MILK powder, dried glucose syrup, maltodextrin, cocoa butter, LACTOSE, CREAM powder, aromatic caramel preparation (sugar, dried glucose syrup, BUTTER, CREAM), vegetable fat (palm), emulsifier (SOYBEAN lecithin), MILK proteins, natural flavouring, flavourings.

MAY CONTAIN: ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, BRAZIL NUTS, PISTACHIO NUTS, MACADAMIA NUTS, PEANUTS, SESAME SEEDS.

**COLOUR OF PRODUCT** Hazelnut brown

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
	ENERGY kJ	2.482
	ENERGY kcal	596
	FAT g	42,00
	OF WHICH SATURATES g	7,40
	CARBOHYDRATE g	49,00
	OF WHICH SUGARS g	38,00
	PROTEIN g	5,20
	SALT g	0,27

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5.000 cfu/g
<b>MOULDS</b>	< 200 cfu/g
<b>YEAST</b>	< 200 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

The product conforms to the EC 1831/2003 regulation and its subsequent updates- concerning contaminants in food

<b>Type of Packaging</b>	2,5 kg bucket; 2 per box.
<b>Shelf life</b>	24 months if kept in original undamaged packaging
<b>Sample</b>	200 g



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This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.

